

## **AMENDMENTS TO THE SPECIFICATION**

***Please amend the paragraph at page 17, line 22 to page 18, line 16 as follows:***

According to the formulation shown in Table 3, 7.7 parts, 18.6 parts or 36.3 parts of the plastic mixture of soybean protein/sugar in the form of liquid obtained in Experimental Example 2 which had been allowed to stand at room temperature for 1 hour, and 19.1 parts, 18.5 parts or 18.2 parts of shortening (manufactured by Fuji Oil Co., Ltd., "Pampas LB") were mixed, further, 27.4 parts, 18.5 parts or 18.2 parts of white sugar (in order to adjust the amount of the sugar in dough to each other, the amount of white sugar was increased or decreased) was mixed, sodium chloride, an egg and water described in Table 3 (in order to adjust hardness of dough, the amount was increased or decreased) were mixed, and further, 36.4 parts, 35.2 parts or ~~24.5~~ 34.5 parts of soft flour, 1.9 parts, 1.9 parts or 1.8 parts of skim milk powder, and 0.4 part of baking powder were mixed to obtain soybean protein-containing wheat dough. They are summarized in Table 3. Similarly, they were allowed to stand at room temperature for 0 minute to 1 hour. The results of the hardness indexes are summarized in Table 4.